

## Keys to Food Safety

Inspections are based on the top food safety risk factors from the Centers for Disease Control and the Texas Department of State Health Services Food Establishment Inspection Report form. Explanations for each of the food safety risk factors appear below.

Risk Factor	Explanation
<b>Good Employee Health and Hygiene</b>	Proper illness practices must be upheld at the establishment with no ill workers present. Good handwashing practices and bare hand contact procedures must be used. Hand wash sinks must be properly stocked.
<b>Proper Temperature Control</b>	All foods must be cooked or reheated to correct temperatures, cooled properly, and stored at proper temperatures.
<b>Prevention of Contamination</b>	All equipment used for raw meat must be thoroughly cleaned and sanitized. Raw meats and eggs must be handled properly and chemicals must be stored correctly.
<b>Approved Food Source</b>	Food, water, and ice must be in good condition and from safe sources. Fresh produce must be washed as required.
<b>Demonstration of Knowledge</b>	<p>The person in charge (P.I.C.) must be able to demonstrate food safety knowledge to the regulatory authority during inspections.</p> <p><b>Three Ways to Demonstrate Knowledge</b></p> <p>The most important way a person in charge may demonstrate the required level of knowledge is by compliance with the Food Code. That is, if during a routine inspection the inspector finds no critical violations, the requirement for manager knowledge is met.</p> <p>Another way to demonstrate knowledge is by being a certified food protection manager. To become certified, the person in charge must have taken an accredited manager certification course that includes passing a test.</p> <p>The third way to demonstrate manager knowledge is by correctly responding to an inspector's questions about the food operation. This does not mean an inspector will be going down a list or "quizzing" the person in charge. However, during the course of a routine inspection, the safe food practices and procedures used by the establishment will be discussed between the person in charge and the inspector. The person in charge should be able to show a working knowledge of those areas of the Food Code specific to the practices in place.</p> <p>Also...</p> <p>A consumer advisory must be provided when animal foods are served undercooked and certain foods may not be served in high-risk facilities. All operation plans must be followed.</p>